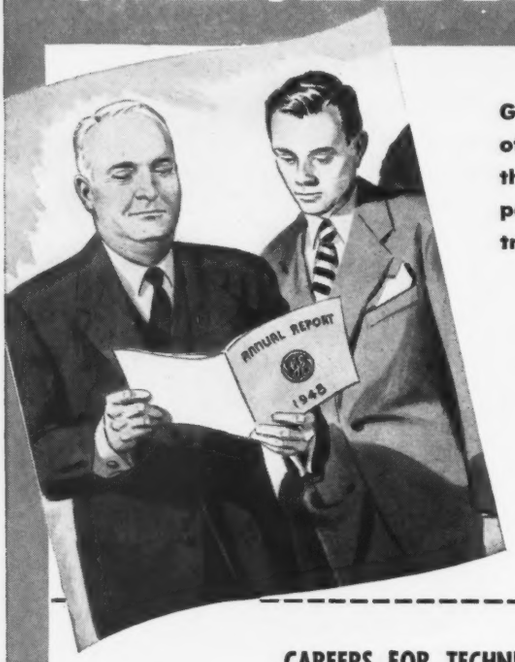
The Cornell Countryman

15c a Copy *April 1949*

CAREERS AT GENERAL ELECTRIC



General Electric is not one business, but an organization of many businesses, offering opportunities in virtually all the professions. Here three G-E men brief the career-possibilities which the company offers to the business trainee, the technical graduate, and the chemist.

FROM BTC TO TREASURER

J. D. Lockton (Michigan), Treasurer of the company: "As an alumnus of the G-E Business Training Course, I consider it as one of the best possible avenues by which the liberal arts or business administration graduate can enter into the business life—and the opportunities—of General Electric. Every year sees BTC-trained men rise to financial and administrative positions of real responsibility within the company."

CAREERS FOR TECHNICAL GRADUATES

K. B. McEachron, Jr. (Purdue), Manager, Technical Education Div.: "There is no substitute for real, on-the-job experience. So we have carefully planned each of our educational programs to include 'learning by doing.' A wide variety of technical courses are available to those who want to extend the studies they began in college, whether they are electrical, mechanical, or chemical engineers, or physicists, chemists, or metallurgists."

CHEMICAL WRITER

Tony Forni (R.P.I.) of the G-E Chemical Dept.: "At General Electric I've been able to combine my interest in chemistry—I'm a chemical engineer—with an interest in advertising. Result: I'm responsible for advertising and sales promotion of the amazing new heat-resistant synthetics called silicones. With research constantly developing new products needing promotion, there's many an opening in this technical side of General Electric advertising."

For further information about a BUSINESS CAREER with General Electric, write Business Training Course, Schenectady, N. Y. — a career in TECHNICAL FIELDS, write Technical Personnel Division, Schenectady, N. Y.

GENERAL ELECTRIC

Harvesting wheat—a Self-Propelled "Powerflow Drive" Harvester

Strengthening the Basis of Our Economy...

The American standard of living is a tangible monument to the progress of free men. In no other country, in any age, have people enjoyed all the rights, privileges and benefits which we in this country now take for granted. We can point with pride to the accomplishments of this great nation, but we must also accept these rights and benefits as a responsibility that none of us can shirk without inviting trouble.

The industry and ingenuity, the cooperation and teamwork of American labor and management, the American system of free enterprise—these things made possible our present standard of living, which is the *envy* of the world.

These qualities, or attributes, of the American way of life are secure to us and our posterity only as long as we continue to exercise vigilantly and diligently our responsibilities in a democracy. Elsewhere in the world, these responsibilities would not be considered a disagreeable obligation but a welcomed privilege. The exercise of our franchise to vote . . . the willingness to do more than is expected . . . the cooperativeness to give ground at personal sacrifice for the common good of all mankind . . . the ingenuity to overcome apparently insurmountable obstacles—these are but practical applications of the golden rule which will secure the continuation of the blessings of our free enterprise system and democracy.

We have many obligations to discharge if we are to maintain the pace of progress and strengthen the basis of our economy. We must conserve our natural resources so that our children and our children's children will not face want, social unrest, and an uncertain future.

Food, clothing and shelter are derived from the soil. Without these products of the soil, the wheels of industry would cease to turn; business would suffer; the economic welfare of the nation would deteriorate; and unemployment with its bitter consequences would again haunt many American homes.

MM Builds Quality Modern Machines

Minneapolis-Moline takes pride in providing *quality* machines for agricultural America . . . machines planned and designed by Minneapolis-Moline engineers to equip progressive farmers to cut costs and to eliminate drudgery so that they may utilize the potential possibilities of modern methods of agriculture . . . more faithfully discharge their stewardship over one of our most important basic natural resources—our soil. To this end we rededicate our skill, our experience, our knowledge, our deep-rooted regard for quality. This we do with some pride, of course; but more so with the humble feeling that we are but fulfilling our responsibility to those we serve.

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Cultivating checkrowed corn 4 rows at a time

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The same TUG & PULL that has caused so many thousands of dairy farmers to switch to Surge

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A bigger, roomier, all genuine 18/8 Stainless Steel Pail that gives you an even better and steadier TUG & PULL.

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and

A pail that hasn't a sign of a seam in it . . . even easier to scrub clean . . . shiny, glass-smooth inside and out.

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and

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OUR COVER scene, on Home Ec hill across from Warren Hall, portrays Ann Seguin, H.E. '49, Eleanor Marchigiani, H.E. '50, and Tom O'Connor, Ag '50, in pursuit of higher education. Photography by Photo Editor Gordon Rapp '49.

The Cornell Countryman

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Vol. XLVI—No. 7

Up to Us

TRADITION demands unhesitating acceptance of this fact of life—that although a plaintive swan song is permissible, we are expected to go quietly. As the time for the annual "changing of the guard" draws nigh, the oligarchy of senior office holders prepares to place the mantle of authority on the shoulders of the younger and more vigorous junior classmen, and settles down to live out the remaining undergraduate days in obscure quietude.

It would be hardly fitting in this column to pay homage to the class of 1949 and honor its magnificent contributions to Cornell student life. The modesty of the seniors precludes our paying even lip service to their accomplishments. The members of this graduating class who, secure in the knowledge that they have lifted our fair university from the abyss to its present heights, need no praise—expect no laurels. And so, in deference to their feelings of humility, there will be no mention of the passing from the scene, of a class which has displayed a quality of leadership, that to quote a prominent member of the class of 1949, "has not been equaled in recorded history."

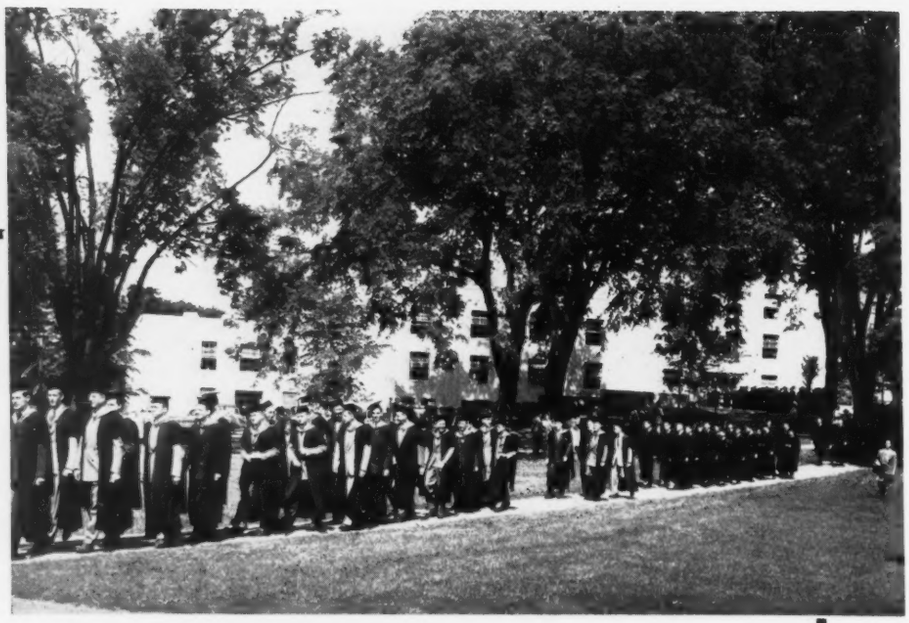
An Evident Affection

We rejoice in the evident affection that exists between the classes —the affection of the juniors for the seniors' positions, and the affection of the seniors for their own achievements. We have every expectation that this lofty sentiment will continue on through the years.

This is a time for the exchange of little white lies at banquets and organization meetings, pleasantries behind which the seniors politely mask their apprehensions for the fate of the college, and the juniors their eagerness for sweeping reform.

This is also a time for personal farewell and an evaluation of the joys, sorrows, exhilarations and despairs of one of the most unpredictable, aggravating, yet somehow rewarding experiences that college life can offer. Pressing into the background, the memories of lost ad

(*Continued on page* 28)



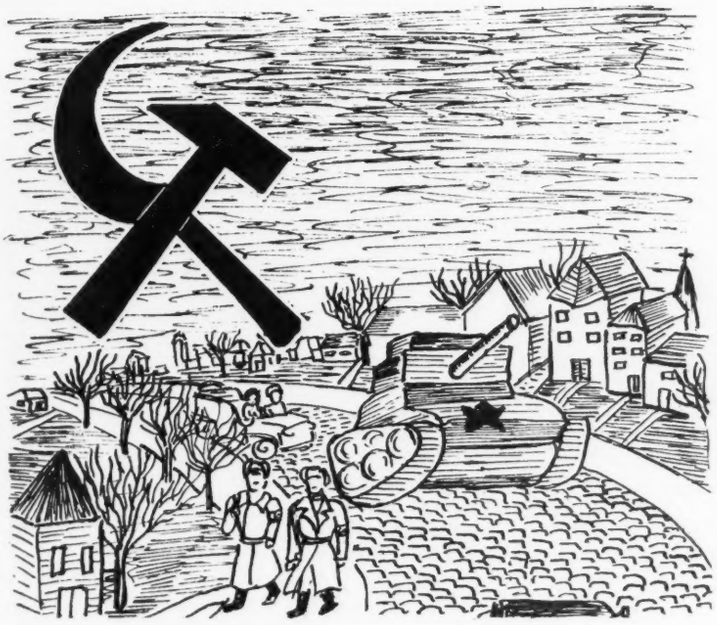
They Serve AGRICULTURE . . .

SINCE Cornell opened in 1868, more than 7500 men and women have graduated from its four-year course in Agriculture. Several thousand more have studied agriculture in a short winter course, a two-year course, as special students, or in the Graduate School. They came to the New York State College of Agriculture to prepare to serve agriculture—and at the same time better to serve their communities, whether in New York State, in other States, or in foreign countries.

A productive and prosperous agriculture is essential to the well-being of all peoples of the world. While the practice of agriculture is the oldest and most important of all our business activities, it has also become the most complex. The direction and management of the diverse aspects of this great industry in the interests of all of the people is a challenge to the best minds and abilities of each generation. It is worthy of and will reward the best possible training for its service.

Cornell University

NEW YORK STATE COLLEGE OF AGRICULTURE



They Came As Friends

by Casimir Majdanski

THE night of January 21st-22nd, 1945, was to bring national freedom to the people of the southern part of Poland where I stayed at that time. The great excitement and the nervous tension were felt by everybody. The question of what was going to happen after a few hours forced us to watch and stay awake, instead of sleeping to wait for the outcome of the situation. The agony of bellicose German troops seemed to encourage our very strange anticipations for the uncertain tomorrow.

It was early, one unusually warm winter morning. The fields, white and clean with their covering of snow, showed clearly any object not in tune with the landscape. All at once, one of the fellows who stayed with me in the same house noticed a group of men approaching. Having been warned, we all looked in that direction which we were expecting the Russians to come from, but none of us was able to identify the people we saw. It was a real mystery.

The First Line

Usually, the first line of the enemy's troops consists of well equipped soldiers, keeping military order as much as possible. The characteristics we found of these soldiers, (they were indeed Russians) coming nearer and nearer to the house, left us quite astonished. There was a group of about forty men, scarcely similar to each other in their outward appearance. Some of them enjoyed the warmth of long white German fur-coats they had taken from fallen soldiers. Their comrades who did not succeed in obtaining such garments were carelessly demonstrating the clothing and equipment they had from their own headquarters. They wore short fur jackets as dirty as if they all worked in a grease factory or as helpers in handling coal. But what was more unbelievable was, in the wintertime,

The author's story appears on page 15 of this issue.

the lack of corresponding footwear. We could scarcely find a single soldier with shoes that matched and we could not understand the plight of two of them whose boots were in such condition that they could not be repaired by the most skillful shoemaker. Each one of that group carried his gun in a different way, which could be explained by their careless attitude. Also, the regular military haversack was replaced by a common bag as is used for grain, and seemed to be uncomfortable equipment, and reminded us much of poor beggars.

Friends—With Guns

They at last reached our house and started talking, much the same as some friends who have gathered for conversation. Their commanders were the only exceptions, and were holding their fingers on the triggers of their pistols. After making a close inspection of closets and bureaus to see whether or not German soldiers were hidden, and taking in passing some souvenirs, they were content to hear from us that the last German soldiers had left three hours ago.

The most apparent sign of their embarrassment was their tremendous feeling of being hungry. Because the houselady could not remember whether she had any kind of meat, and she was pretty sure that the vodka was gone, they looked around until they found a big pot containing about six quarts of lard. Then, armed with tablespoons, they pulled out of their bags several bottles of vodka, and arranged a triumphant breakfast. For a short time their voices became louder and noisier, then hot discussion changed into a fiery quarrel, and the strength of fists was to finish the meeting. Fortunately for the company, they had to respect the blows of their commander. After going out of the house, they continued on, in much better humor than when they came.

Under Guard At Home

All the time of their staying at our house, we were held under guard in the next room, and we had to watch their enjoyment. The feeling

(*Continued on page 22*)

Help Wanted——*Now!*

Position: Teacher of Vocational Agriculture
Place: Rural Communityville, New York State
Salary: Excellent
Experience:
1. B.S. in Agriculture (plus)
2. Good farm work experience (plus)
3. Intensive Training Course at the N.Y.S. College of Agriculture Summer Session 1949.

This approach, used to indicate the critical shortage of teachers of Vocational Agriculture in New York State may seem quite dramatic and yet it is justifiable in terms of immediate needs. In the field of Vocational Agriculture as in other areas of public school instruction, shortages of well-trained teachers exist. In New York State approximately 300 rural high schools are offering vocational agricultural training as a part of the total curricular offering. Of these 300 teachers, 25% hold emergency licenses. Most of the present emergency teachers lack technical training in varying degrees and all of these men lack professional training.

An Alarming Shortage

In a recent long-range study made by Professor R. A. Olney, Head of the Agricultural Education Division, of our department, 15% of the graduates of the N.Y.S. College of Agriculture prepared as high school teachers of agriculture. During the war years, however, the number of qualified teachers trained diminished almost to zero. The percentage of College of Agriculture graduates who are preparing to teach has returned to normal in the past two postwar years but the demand is still far in excess of the normal supply. This shortage is even more alarming when we are told that there are many schools interested in adding agricultural training to the curriculum when the supply of teachers will permit such an offering.

A Need for Expansion

It has been estimated that the number of schools offering agricultural training could expand from 300 to 400 without exhausting the potential need. It is with this situation in mind that the Agricultural Education Division of the Rural Education Department of the N.Y.S. College of Agriculture and the Bureau of Agricultural Education of the N.Y.S. Education Department in Albany are initiating a vigorous program of emergency teacher recruitment and training.

In launching this program it was

by William Kunsela

decided that the men selected should have the following qualifications: a Bachelor of Science degree from a College of Agriculture, to insure a high level of technical training; a good farm background, to insure an understanding of the problems that farmers and farm families are confronted with; and finally, an ability to get along with people, to be determined through an interview with the staff in Agricultural Education. It is further proposed that the eligible men be trained in a short intensive professional training course in the 1949 Summer Session at Cornell University. After placement each man would be assisted in becoming oriented and established in the school-community situation for a six to eight week period in the fall after the opening of the public schools in September.

After One Year

After one year of teaching experience the emergency teachers selected in the manner described above could obtain additional professional and technical training in a comparatively short period and thus become fully qualified teachers in accordance with the regulations prescribed by the Bureau of Teacher Certification of the N.Y.S. Education Department.

In this limited space it is possible to answer but a few of the many questions. Starting salaries for beginning teachers in the past three years ranged from $3,000 to $3600. Exclusive of extra compensation received for veterans training and other adult education programs the average salary is approximately $3500 ranging to a top of roughly $4700. Opportunities for professional improvement are many since approximately 40 of the regular teachers have responsibilities in training prospective teachers in cooperation with the Agricultural Education staff at Cornell Univer-

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Wayne N. Crandall '36 demonstrates the use of a calf dehorning tool to one of his classes in vocational agriculture at the Canisteo Central School, Canisteo, New York. Wayne grew up on a farm in western New York. After completing the two-year course in Dairy Farming, he transferred to the four-year course as a junior to prepare to teach agriculture in high school. He has been a teacher continuously since graduation from college.

Vacation Dreams Come True

Europe Beckons Once Again to American College Students

By Ruth Monin '49

YOUR dream of actually seeing the Riviera in France or the Tower of London may not be as far from reality as you think. At least it may not be if you are a student at Smith College, Wellesley, Cornell, or a large number of other schools and universities. You can take advantage of the post-war program of student tours to Europe.

This program is set up primarily to fit the budgets and interests of college students. For a very moderate sum of money, you can travel with people of your own age, be sure of reservations in clean comfortable hotels, and go to the places which you have decided you want to visit.

A typical example of how these tours are arranged is furnished by the one being organized at the present time at Cornell University by Miss Sally Steinman, assistant social director of Willard Straight Hall.

New York to Cannes

After securing the interest of eleven girls in the plan, Miss Steinman submitted a plan to a travel agency which made all the necessary reservations and booked passage aboard a ship which will leave New York City in June for Cannes, France.

In Cannes the group will be met by a travel agent who will act as a combination guide and interpretor. All transportation throughout Europe will have been arranged for and reservations made at hotels.

The students of the Cornell group will travel through England, Holland, Switzerland, France, and Italy. Not only will they have the opportunity to visit various places as a group, but they will also have enough time to allow them to go to any near-by place which they may be individually interested in. Therefore, if you want to visit the art galleries in Florence while the others spend their time in shopping centers, you will be perfectly free to do so.

In August, the group will return to Genoa and from there sail to the United States. The entire cost of the trip, aside from personal expenditures, is $975. This cost varies somewhat among the various tours. A group from Connecticut College is planning a fifty-four day trip throughout Europe which will cost $877. The figure for a tour arranged for students of Wellesley is $900.

By Special Boat

In most cases, the students travel on a special ship which is cheaper than ordinary liners because it is designed primarily to accommodate students. The groups will stay at approved hotels which are very close to the centers of interest. However, because they are smaller and less well-known, their rates are less expensive than those of a hotel which is commonly known to tourists. Furthermore, by traveling under the student tour program you are able to take advantage of the many savings offered by the various countries to encourage student tourists.

Free from Worry

There are many other advantages to traveling with such a group aside from the money you can save. You will be traveling with girls of your own age who have interests similar to yours. With all of your reservations made, your meals planned for and transportation arranged for, you will be free to travel without worrying about where you will stay for the night.

The type of touring included in cost of these trips allows for a minimum of strain on your clothing budget. The group leaving from

(*Continued on page* 20)

CORNELLIAN SIGHTSEERS

Flanked by two Dutch students, Cornellians Marilyn Layton '50, Kathrine Rusack '50 and Eldred Paufve '51, are pictured on one of Amsterdam's historic bridges.

WHITE BREAD AND ~~BUTTER~~ MARGARINE

AMERICAN housewives went on a buyers' strike. The price of butter kept going up, almost from day to day. Grocers and dairy products stores were asking 70, 80, 90 cents and even $1 per pound. Housewives refused to pay such prices. More and more they changed from butter to margarine until consumption rose to about 720 million pounds for the year as compared with about 300 million pounds a few years before. The high consumption figure was for 1947; and the average price for that year was around 40 cents. Eighty per cent of American housewives bought margarine at about this price.

Guns and Butter

Conditions closely paralleling the above prevailed in France in 1869. Napoleon III (Louis Napoleon, nephew of Napoleon Bonaparte) had a butter problem that was even worse. A large proportion of the country's population could not buy butter, because it was in short supply, and the price was beyond the reach of any but relatively rich families. Napoleon III had to do something or face national trouble. But that was not all. He was anticipating a war with Prussia and the French Navy had to have butter that would not become rancid aboard ship. Even if such butter could be produced in time to supply the navy and satisfy French housewives as to quality and price, there still was the problem of getting enough to satisfy all needs. What could be done, reasoned the far-seeing ruler, was the quick development of a butter substitute. He offered an attractive prize to anyone who could make a butter-like product that would resist rancidity.

The prize was quickly won by a mild-mannered, shy, retiring, French chemist. Napoleon was ready for war with margarine, instead of butter.

Peace and Margarine

The prize winner was 49-year-old Hippolyte Mège-Mouries. It was the development work of this chemist

Hippolyte Mege-Mouries
1817-1880
A Bread Spread Made Him Famous

that eventually broke the butter market in France. Although the Prussians licked the French in a few weeks' time, Napoleon's prize-winning subject made it possible for people all over the world to obtain a low cost butter substitute.

Without the "e"

The inventor of margarine was born at Draguignan, France, on October 24, 1817. His father, a distinguished physician, understood the need for giving his son a good education. After attending what amounts to an American primary school, Mége-Mouries, when 11 years old, entered the Ecole Centrale in Angers from which he was graduated at the age of 17. He then went to Paris and entered the University of Paris where he studied under Michel Eugene Chevreul. It was during his 3 years under Chevreul that Hippolyte first heard the word margarine (then spelled without the "e.") It was coined by Chevreul as a word for imitation butter which he failed to make successfully.

At 20 Hippolyte was placed in charge of a private chemical laboratory. He also received training in 3 French hospitals, the last in 1840. In 1852 he became assistant naturalist at the Jardin Des Plantes, famous botanical museum in Paris. Six years later he was given the Chair of Chemistry there. Mège-Mouries also was awarded a professorship in agriculture by the University of Paris where he also taught.

Cows on Diet

When Louis Napoleon offered the butter substitute prize, Mège-Mouries went quickly to work. He placed cows on a diet to make them lose weight. Their milk production and the butterfat content of the milk dropped almost in proportion to weight loss. He reasoned that the butterfat reduction was a result of loss of fat by the cow. The premise that butterfat content of milk was related to the cow's fat led Mège-Mouries to the conclusion that animal fat should be the base for margarine manufacture. He used rendered fat, added gastric juices (which he obtained by macerating the stomachs of pigs), also a water solution of a phosphate and salt. He held the mixture at a constant temperature for many hours to separate glycerols. The glycerols were drawn off and the solid portion placed in a bag which was pressed. The liquid squeezed out of the bag was permitted to solidify and was called margarine.

Animal, Vegetable, Mineral

The rights of Mège-Mouries' process were bought in France by E. Pellerin and the retail sale of oleomargarine was begun in Paris in 1871. The inventor obtained a British patent in 1873 and the following year patent rights were purchased in America by the United States Dairy Company. Margarine manufacture began in Italy in 1874 and spread rapidly throughout the world.

Almost from the first day margarine was produced in America, dairymen fought to keep it off the market. Federal and some additional state taxes were levied on it, and they have been maintained ever since. If a maker colors margarine, he must pay an additional Federal tax.

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The Cross *And* a Hoe

by Ruth Dymes '50

A CROSS and a hoe may seem like an odd combination, but countless men and women are proving its worth in the far scattered corners of the world. Gone are the days when a missionary merely brought the gospel to people. Today he must know something about general agriculture, sociology, education, and many other things, both for his own programs and to supplement those of national leaders.

Many such persons come to Cornell to learn these things to round out their theological training. A program has been set up under the direction of Professor Tyler so that they may come and spend from one month to one year acquiring the knowledge that they feel is necessary for their work.

Programs

A one-year program has been offered since 1941 to newly appointed missionaries and those home on furlough. Enrolled as adult special students, these men and women take such courses as nutrition, family life, agricultural geography, farm shop work, food economics, rural education and sociology, and technical agricultural subjects.

About twenty students a year are enrolled in this program. The College of Agriculture cooperates with Agricultural Missions, Inc. of New York, which selects students to be sent here.

In addition to this program a special one month course is offered each year for missionaries on furlough. From January 4-28, the 19th annual session was held. From all over the nation these men and women gathered to take courses. They received no credit for them, they were merely for their own benefit and that of the peoples of China, India, Mexico, Africa, and the Philippines to whom they shall return.

For one month, six days a week, the missionaries attended classes from 8 a.m. to 4 p.m. A typical day might include such classes as vegetable gardening, 4-H Clubs, rural sociology, teaching of vocational agriculture, population and food problems. Another day might find them going to lectures on poultry husbandry, nature study education, soil conservation, rural rehabilitation, and improvement of rural life, learning things to take back to make the lives of the people under their guidance a little better.

Life Isn't Easy

One such couple, the J. R. Swarts, who were here in 1947, have gone with their two children to the Akobo Post in the wilds of the Anglo-Egyptian Sudan. A letter written in January of this year by the couple describes the house which they are building with the help of the natives. It consists of three rounded rooms connected by breezeways or screened in verandas. The doors have double mosquito traps. The house itself is made of mud bricks. The bricks are made in a pit dug in the bank of the river into which water is poured and the mud worked until it is soupy. Sand and shredded grass are added, and all the ingredients are mixed by the tramping and stamping of many feet until it is of the right consistency. It is then placed by hand in molds, the molds are removed, and the bricks are allowed to bake in the sun. With a crew of fourteen men, about two thousand bricks can be made in one day. In this primitive way, the way in which the Jews were forced to make bricks for the Egyptians before Moses led them into Palestine, the Swarts' mission post is being built.

Ancient Modes

Missionaries in other parts of the world report similar ancient modes of living. They, like the Swarts, will have the opportunities to prove what they have learned. Modern methods of agriculture and an understanding of population and food problems by the men will mean

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Agricultural missionaries, attending one of the special classes offered for those in this field, attentively follow a lecture by Professor J. H. Bruckner, head of the poultry department.

Co-eds in Coveralls

Self-styled "beavers with cleavers" and "wenches with wrenches", Home Ec girls are enjoying Meat Cutting, Ag Eng and many other Ag courses specially adapted for Home Economics students.

By Anne Plass '51

SAY, Barb, what do you have this afternoon?"

"An. Hus. 92, Ginny."

"What luck. That means you'll have a class with all fellows in it, doesn't it?"

"Don't kid yourself. Let me read you what the bulletin says—'Designed primarily for students in the College of Home Economics.' Fouled again!"

No, Barb, you aren't necessarily fouled again, for the courses in the College of Agriculture especially for home economics students are worthwhile, practical ones. There are quite a few of them. Let's take a look into some of these courses.

Agricultural Engineering 10, otherwise known as household physics, is a course acquainting the Cornell coed with plumbing, soldering and power transmission, the principles of operation, care and repair of sewing machines, domestic electrical equipment and the like. Clad in beautiful blue coveralls, the girls even learn the parts of a car and their function. (Take heed, fellows, when your car refuses to go at the crucial moment of 1:25 a.m.) Making the acquaintances of sewing machines and "Cloughey" are also noteworthy achievements. Experience proves to be the best teacher in this course. When a girl attempts to take apart a water faucet and forgets to turn off the water supply, the whole class receives the shower. Who said who was all wet?

Drips and Cut-ups

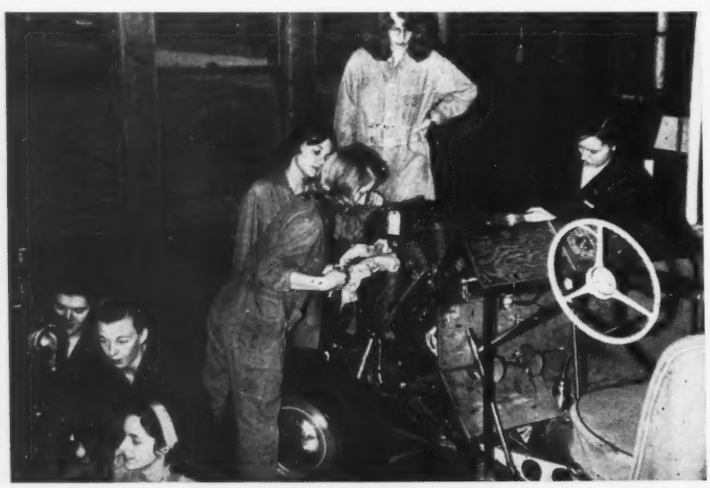
To switch from drips to cut-ups, we journey over to Stocking Hall where an An. Hus. 92 lab is being conducted. Entitled "Meat and Meat Products," the course deals with the wholesale and retail buying, the cutting, nutritive value, and the cooking of meat. Labs run in a cycle of three: In the first lab, Professor Wanderstock demonstrates how to cut up and name the parts of a carcass of steer, lamb or hog. Individually, each student butchers the carcass under the Prof's supervision in the second lab. Working in two groups, the students further their cutting technique and experience in identifying various cuts in the third lab. The cycle then repeats itself on a different animal. The students are amply rewarded, for in the final lab, they cook and eat sausages, hamburg and bacon—strictly a meat course.

An understanding of how this meat is digested can be fully explained in another course called Biochemistry 10. In newly-built Savage Hall four times a week, one finds students listening intently(?) at 8 o'clock in the morning to these biochem lectures. Cussed and discussed, the course deals with the chemistry of biological substances and their transformations in the animal organism. From all reports, students have found it a truly interesting course with an equally inspiring professor.

"Bugs 4"

Closely related in the scientific line is another course found in the Bacteriology department. "An elementary, practical course for students in Home Economics", so states the bulletin for Bacteriology 4. Further investigation finds the course divided into two sections: general methods, which covers various cultures and staining techniques, and applied bacteriology, which involves the study of bacteriology in relation to water, milk, and disease. Upon learning about pyrogenic *Staphylococci* and *Lactobacillus* along with *Corynebacterium diptheriae* (nice $64 words), one realizes the implication of the bulletin. And lest you forget, your desk must be washed before and after lab with

(*Continued on page 26*)



Rapp '49

MECHANICALLY MINDED MISSES MANIPULATE MOTORS

Left to right: Joan Zoeckler '50 (rear); Gretel Russell '50; Ann Styer '50; Bertha Seifert '50; Barbara Henry '50; Marty Servis '51; Marty Wells '50, perform an autopsy on some ailing machinery in Ag Engineering 10.

Where There's a Will-- There's a Way

by Harry Goldschmidt '50

WINDSOR, NEW YORK — a good place to live," proclaims a sign as you enter the village which looks the same as all the small farming communities in Broome County. But there is one thing that sets Windsor aside from its neighbors, however, and that is the Windsor Agricultural Co-op. This co-operative presents something unusual as far as co-ops go, for it is not an organization which will buy or sell the farmer's products at a profit, with his pocketbook in mind. Rather, it is the outgrowth of a vocational agriculture teacher's plan to help his local community.

Form Ag Co-op

The Co-op was formed by a group of former F.F.A. members who had gone back to the farm after high school. Under the leadership of George Cook, a Cornell graduate, these fellows got together and decided that if anything were to be done about the problems facing the community, it was up to them —and the Windsor Agricultural Co-op was born.

The new group was received enthusiastically by the community and soon there was a going organization of sixty former F.F.A. members. The first project tackled was the establishment of a much needed Farm Machinery Repair Shop, open to everyone, where the farmers would have all the necessary tools available for machinery repair, no small item during the days of war shortages. This project safely under way, the group sought other fields for endeavor and soon were putting on a series of plays in the local High School Auditorium in the interest of charity, taking the change from a welder's mask to grease paint in their stride.

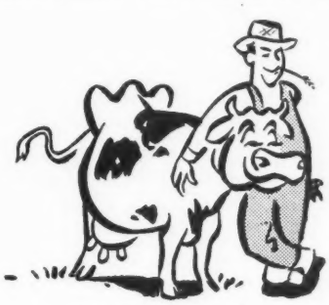
The next project was a vital one: the establishment of a "fire district" system to provide fire protection for the farmers living outside the village. Vivid in their memory was the recollection that many a barn had burned to the ground while the owner and his neighbors hopelessly threw pails of water on it. There was no real fire fighting equipment at their disposal due to a village ordinance forbidding the fire trucks to leave the village limits.

Not only was a large amount of work necessary for this job, but it also required quite a bit of diplomacy because of the opposition to this project by some of the political factions within the town board. After many tedious nights of driving around from farm to farm, of talking and urging, the necessary petitions were finally filled out and the proposition was presented to the town board—only to be defeated.

Undismayed by this reverse, the fellows went ahead with the project and after a year and a half of persistent effort they finally realized their goal in the form of a shiny new fire truck, expressly purchased for the protection of the outlying farms.

Activity Unlimited

While the petitions for full support were still being circulated, another move had been initiated by the group; this time it was an effort to establish a co-operative G.L.F. store. There was a very evident need for this as the town could only boast of a single feed store, a situation which definitely worked to the farmer's disadvantage. The first thing they did was establish contact with the Central Office of the G.L.F. This body, after having received assurance that the Co-op would do its share in financing the venture, authorized them to start negotiations with the present owner of the local feed store on his terms for selling out to the G.L.F. The deal progressed satisfactorily until all that was necessary was the actual signing of the contract, when the feed store owner backed out and decided that he would not sell. This did not stop the group either. They purchased a plot from the railroad and within a very short time Windsor could boast of its brand new, quonset type, G.L.F. feed store.



Co-operation Pays

Services Rendered

After all this activity one would think that the members settled back and rested on their hard earned laurels, but that was not the case. They have at the present time a champion basketball team and also are in the process of forming a committee to investigate the local milk price situation. Their problem is to find out why the price paid for milk locally, at this time of high prices, is so much lower than it is in many other areas.

As a group these former F.F.A. boys have certainly proven themselves, and at the same time they have presented a challenge to all the young men who are on farms today. They have shown that with a little awareness of community needs and some perseverance, young men in rural communities can go a long way in helping find practical, sound answers to these problems.

Harry Goldschmidt, a Rural Ed major from Windsor, N.Y., is a new *Countryman* staff member.

You'll be Amaized-

At the many new forms corn takes these days-- from glue to automobile tires

By Ed Ryder '51

WHAT is corn? Hog feed, you say. Or maybe that luscious stuff you eat off a cob in the summertime. But that's not all. These days corn is many other things.

Corn Has Many Uses

For instance, you can use it to flavor a T-bone steak, you can lick it with your tongue, and you can even ride on it. How so? Well, let's take them up in order.

A white crystalline compound, monosodium glutamate by name, and MSG for short, is a product of corn refining. A pinch of this salt added to foods enhances their flavor enough to cause gustatory delight in the most discriminating gourmet. MSG has the power to make the taste buds on your tongue supersensitive to flavor. The possibilities are enormous. Hash stands on the threshold to glory. The long suffering housewife will blushingly absorb paeans of praise from hubby. "Pass the MSG, please," will become a household phrase. Of course, there may be a few drawbacks. Kids who can't stand the taste of spinach will really suffer. And the soup served by some diners will taste even more like dishwater.

MSG is made from high protein by-products of corn, which are broken down to amino acids. One of these, glutamic acid, is separated and converted into monosodium glutamate. A bushel of corn yields about two-fifths of a pound of MSG, but a penny will buy enough to flavor thirty meals.

It is stable enough to withstand cooking, canning or freezing. It has a salty taste until added to other foods, when it loses its own flavor.

MSG can be used on any food except sweet bakery goods, dairy products other than cheese, and soft drinks.

By Gum

At present, production is almost fifteen million pounds a year and can be expected to increase when the public becomes familiar with it.

As for licking corn, all you have to do is turn over a postage stamp. Over nine billion United States stamps, or one-fourth of the annual output, are coated with a corn dextrin gum. This gum is made from a waxy maize starch called amylopectin. One pound of dextrin will gum up (egad!) thirty thousand stamps.

A quick change of scene and we see before us thirty automobile tires. One of them is a super-tire, although it doesn't know it. Neither will you till about 1950 or 1951. Then, my friend, you will notice that in spite of the thirty thousand miles or more you've racked up, the super-tire looks fresh as a daisy.

It seems this tire is made of "cold rubber," a synthetic product which gives thirty percent more mileage than the best natural rubber.

Here Comes Corn

Where does corn come in? Well, one of the materials used in making these synthetic tires is dextrose, or corn sugar.

During the war, the need for synthetic rubber was pressing. Kettles at a temperature of 122°F. were used in the quick process. Unfortunately, rubber made at that temperature was brittle; it cracked and gave only seventy per cent as much mileage as natural rubber. More resistant rubber could be made at 41°F., but several days instead of only twelve hours were needed, and during the war, speed was essential.

But here comes the hero of the day. Corn sugar with three other materials, acts as a catalyst to speed up the "cold rubber" process, which now becomes highly practicable for commercial use.

FARM MANAGEMENT PROBLEM

"I'll flood the extra acres"

Push Button Farming

Fact or Fantasy?

by Howard Rickenberg '51

PERHAPS the most interesting and thought-provoking lecture amongst a veritable flood of knowledge poured out during the recent Farm and Home Week was Mr. Morse Salisbury's short talk on "Atomic Energy and the Farmer." Mr. Salisbury, at one time with the New York State Department of Agriculture, now is Director for Information with the U.S. Atomic Energy Commission.

Those of us who flocked to Bailey Hall in the hope of being among the first to be initiated in the mysteries of a new era of Atomic Farming were to be disappointed. Mr. Salisbury's talk strictly confined itself to present-day, down-to-earth actualities. The speaker left all futuristic speculation to the listener's fancy.

Push Button Crops?

What then is the position today? Some time in 1947 a Japanese farmer, cultivating soil that had been directly exposed to radiation from one of the two atom bombs dropped on the islands, claimed a phenomenal increase in the productivity of his farm. Here was a godsend to peddlers of popular science around the globe; "Atomic Farming" had made its debut; a new Golden Age of bigger and better push-button crops was at hand; with one fell swoop ancient problems of over-population and Asia's starving millions had been solved; dire Malthusian predictions of doom received a final and atomic coup de grace. Unfortunately later investigations proved these sanguine expectations somewhat premature.

Radiations

Research into the causes responsible for the abnormally heavy crops led to the conclusion that atomic radiation had but little to do with the apparent increase in soil productivity: the ground on which the crops were grown had not been cultivated in many years and thus would naturally be expected to contain an above average amount of accumulated plant foods; ashes and debris from nearby houses (that had been destroyed by the blast) improved soil structure; and last but not least, the good farmer used approximately five times the amount of fertilizer that would customarily have been applied. Small wonder, large crops! Not content with these findings, a number of State Agricultural Stations have been conducting research on the alleged influence of nuclear radiation on soil productivity. In this state potatoes and carrots formed the basis of experiments. To date no positive evidence of any influence, either beneficial or harmful, of radiation on productivity has been discovered; research continues. Experiments in a related field, that is the interrelation between rate of frequency of biological mutations and radio-activity, will have to be continued for many years before any conclusions can be arrived at.

Changes In Store

However, even though the more fanciful prophecies of atomic rusticity have not materialized as yet, atomic energy in a wider sense is already playing a very important part in agricultural research and thus, indirectly, in the production of better crops. Until recently much of our knowledge regarding the complex chemical processes taking place within the living plant was at best hypothetical: we "supposed," but we did not know for sure. The advent of radio-active isotopes, most of them by-products of controlled nuclear fission, now enables the scientist to witness the utilization of various chemicals within the *living plant body*. A fascinating exhibit in Caldwell Hall, consisting of a growing corn plant that had absorbed radio-active phosphorus and a Geiger-Muller counter registering the progress of the

Director Morse Salisbury
U.S. Atomic Energy Commission

phosphorus through the plant tissues, illustrated the use made of these so-called tracer elements in agricultural research. It is quite obvious that, as research on the utilization of mineral foods by plants progresses, many of our fertilizer practices will be revolutionized, especially in regard to quantities used, timing and exact locality of application.

Future Power

What about the future? It seems more than likely that the first large-scale peace-time use of atomic energy will be in the production of cheap power and electricity. The speaker briefly mentioned General Electric's plan for a generating plant at Schenectady, that will utilize the energy emanating from an atomic pile as its fuel. There can be little doubt that within a reasonably short period of time we shall have vast quantities of cheap power at our disposal. Hitherto cost has been the chief limiting factor in the wider use of electricity in agriculture. A surplus of cheap power might bring within the realm of reality practices that today, though technically feasible, are yet

(*Continued on page* 26)

Introducing . . . . . .

Rapp '49

INGER MOLMEN

BEFORE you fellows get your hopes too high, let it be said here and now that Inger Molmen is engaged to Jack Gilbert, C.E. 49. So relax and let's run over a few vital statistics. Inger is five feet, five inches tall, has hazel eyes, and blonde hair. She specializes in Household Economics.

She was president of Comstock last year, served on the W.S.G.A. House of Representatives for the past two years, on the Resident Council, the Student Faculty Committee, and on the Junior Week Dance Committee. Then there are Kappa Delta sorority, the Home Economics Club and YASNY to round out a formidable list of activities.

Many will remember Inger as the lovely winner of the Ag-Domecon Beauty Contest two years ago, when she mowed down the opposition by garnering over half the votes cast. As might be expected, she has done modeling, her most recent stint being a publicity series for Photo Science Laboratory.

Port Washington, Long Island, is her home. She is of Norwegian descent and speaks the language fluently, having learned it before English. At the tender age of one, she visited the fjords and mountains of Norway, and since then has made two other trips there.

Her fiance, Jack Gilbert, graduated from Cornell in February, and is now in engineering sales in Syracuse. The couple will live in Syracuse after their marriage in September.

Dancing, skating, skiing, and hiking are her favorite sports and for indoor activities, it's sewing, knitting, and (luckily for Jack) cooking.

A few miscellaneous comments and facts about Inger who:

Thinks Cornell men are swell but that they are all wrong about coeds.

Likes the people and mountains of Norway.

Went to summer school at Columbia last summer and enjoyed meeting people from all over the country and the world.

E.R.

FRED REEVE

WRESTLING, sometimes called the art of "grunt and groan", has been a major interest of Fred Reeve, Ag senior from Riverhead, Long Island, since his days in swaddling clothes. Apparently his potato farm provides an environment conducive to athletic prowess.

Fred captained the wrestling squad at Riverhead High School, and became Suffolk County 155-pound champion. He also captained the track team, and played football on the side, "just for exercise."

Mechanical engineering at Penn State was Fred's first experience at higher education, and he continued on his wrestling career when he made the varsity squad in his freshman year. When war interrupted, and he returned to Long Island to raise potatoes, the three years on the farm must have convinced him that he was not happy at anything but farming. He entered the Ag school at Cornell in the fall of 1946.

Simpson '51

Wrestling again brought Fred into action, but it was during that year's Syracuse meet, that he sustained a shoulder injury that hampered him for the rest of his college days. Unable to wrestle at all during his junior year, he did break into the line-up this year, winning several matches, only to have his shoulder rebel once again.

Fred, a member of Ho-Nun-De-Kah honorary society, has also served as secretary of the Wrestling Club, and is now its president. He pledged Alpha Gamma Rho in the fall of 1947, and is a stalwart member of their widely acclaimed quartette.

The pinnacle of ambition for Fred is a potato farm on the "island," but his post-graduate plans are temporarily geared for a period of work in the field of potato marketing.

E.V.Z.

HELEN SORHUS

MAKE the Best Better," the 4-H motto, is also the guiding light for Helen Sorhus in her active 4-H years. Helen, or as you may know her "Mad," has been interested in 4-H activities since her first membership in 1941 in her home town, Williston Park, New York. In her County Council she held offices of Secretary and President. Upon her entrance to the College of Home Economics in 1945, Helen became an active member of the campus 4-H Extension Club. She is a member of the Home Economics Club. In her Junior year, Helen was on the Social Committee and the Vocational Interest Committee. Also included in her college activities is Sigma Kappa Sorority.

. . . Your Friends

Griffin '49

Helen's enthusiasm for 4-H activities is shown by her summer's work. At the end of her sophomore year she began her first work in 4-H as a teacher instead of a club member, and she assisted the agents in Clinton, Dutchess, and Herkimer counties. Again, in the summer months following her junior year she worked in Cortland, Chenango, and Herkimer counties, assisting the agents in meetings, fairs, demonstrations, camps, radio programs and other features of the 4-H summer program. Climaxing her work this past summer, Helen aided in setting up the Homemaking Exhibits at the New York State Fair and helped for the duration of the fair with clothing exhibits.

Helen has nearly completed her studies at Cornell, including her seven weeks of extension work in Chemung county, in preparation for her chosen occupation. She will now become an assistant agent in 4-H in one of the New York State counties this June after her graduation. She will continue this worthwhile occupation of aiding the 4-H youth to obtain more knowledge of homemaking and social responsibility

D.H.

JACK SPAID

TELL them, I'll be trading in turkey futures for delivery next fall about Holiday time." With this plug for his product, Jack Spaid left little doubt as to what kind of farming he will be specializing in after liberation from college on June 13th.

Jack has lived here in Ithaca all his life, save for a period of two years in the employ of Uncle Sam. After graduating from Ithaca High in 1943, Jack started in the Cornell ASTP program for budding engineers, and next term joined the Army, finally ending up in Germany with General Patton's 3rd Army.

"Never could figure just why I was assigned to the job of advance scout," he mused. "My eyes weren't too good, and a buddy of mine, also a scout, had even worse eyesight. At any rate, what you can't see, you can't be afraid of."

Jack, bearing a Purple Heart and a Bronze Star, returned triumphantly to Ithaca and regained his civilian perspective working for the First National Bank in the restful environment of $10 bills.

In the Spring of 1946 he reentered Cornell, this time in the Ag school, as a poultry major. Having experienced the joys of working for others in the Army, Jack evinced a strong desire for the blissful independence of a farmer's life. Nonetheless the siren call of the Advanced ROTC drew him back to khaki and his martial spirit found expression in the Big Red Band,

Rich '51

in which he served as trombonist, manager and since last spring, as drum major.

YASNY also received much of Jack's attention, especially in 1947, which was the term he went "a courtin'" a fellow YASNY member, Miss Jean Paddock (Home Ec '49). By that fall the Miss had been altered to a Mrs. and Jack was removed from the dwindling list of eligible bachelors.

Last spring, he was cadet commandant of all Army and Navy groups here at Cornell, and received his second lieutenant's bars last June.

Jack is now getting poultry experience working part time at Bob Marshall's hatchery. As soon as he finishes school, Jack hopes to try his hand "talking turkey" with the hope that military discipline will prove as successful on birds as on basic ROTC cadets.

W.R.

CASIMIR MAJDANSKI

Rapp '49

BORN in the United States in 1917, Casimir Majdanski moved to Poland at the age of five. He lived in the town of Bochnia in southern Poland until seventeen months ago, when he returned to his family in New York City before coming here to Cornell. In February, he enrolled in the College of Agriculture as a special student, majoring in agricultural economics.

Ag-Domecon Doings

New Record Libe Opens at Cornell First of Its Kind in Country

By Margaret Bailey '52

"A new library at Cornell—I hadn't heard about it." No, not many students are aware of the latest addition to the Film Service Division of the College of Agriculture in Roberts Hall. One of the newest services of the Department of Extension Education and Public Information is a library of recorded discussions on family relations entitled "A Family Grows Up." This program, originated by Dr. Russell Smart of the Child Development and Family Relations Department of the College of Home Economics and Miss Nita Albers of the Extension Information Department, is an example of the way the College of Home Economics tries to satisfy the requests for information from homemakers all over the state.

Help Asked

Scattered over New York State are more than two hundred child study groups, part of Home Bureau units or separate organizations. These units are under the supervision of the Child Development Department, and send in monthly reports of their activities. The requests from these clubs for specialists to speak at meetings far outweighed the endurance and time of the staff; it was impossible to travel all over the state to these meetings, yet the women wanted authoritative help in family life discussions. About a year ago, the idea for a Family Life Record Library came into existence.

Questioning Staff

Questionnaires were sent to the clubs throughout the state asking which problems or questions they would like to have discussed. From these responses and from the letters that come in daily, topics of interest to a number of parents are selected. Miss Albers prepares a script from the information given her by the members of the Child Development Department. Each record, which runs from ten to thirteen minutes, consists of dialogue discussions between Miss Albers and Dr. Smart or Mr. Pope.

Each month new records are made, so this library is a very flexible thing, tuned to the needs of the people of the state. A list of reference readings, suggested questions for group discussion based on the transcription, directions for playing the record and a mimeographed copy of the script go with each record. In this way, the club may play and replay the record as a basis for discussion, and then use the reference reading and questions if additional information is desired.

Cradle to Grave

The field of information covered by this series, "The Family Grows Up," is very broad. The records entitled "Mother, Where are My Rubbers?", "Toys Where They Belong," and "A Place to Grow' discuss different phases of the attitude of a child toward his and other people's possessions. The speakers emphasize that a child should have a place for his belongings, for this will help teach him to respect other people's things.

"Decisions on Dating," "Growing Up is Serious Business," and "Allowances for Youngsters" deal with the problems of children as they begin to grow up. Adolescent and parental conflict and money management training, as well as dating decisions can best be straightened out if parents and children sit down and talk over their differences of opinion. "The Age of Adventure" covers the subject of the pre-adolescent; "Quarreling Children," a discussion of causes and effects can be applied to any age group. "Family Recreation" and "Children in the Community" are also available.

This record library, the first of its kind in the nation, has won favorable approval of many organizations. The records are available for rental or purchase by any interested group, and many clubs, as well as out-of-state colleges have already taken advantage of the plan.

The records are there for all to use; if you have any questions on family life problems, why not see if the records have an answer.

Flower Judges Place In Intercollegiate

Competing with nine other trios, the Cornell Flower Judging Team took fourth place in the Intercollegiate Trophy Competition held in St. Louis in March. Penn State won the competition with Texas and Purdue following in second and third places respectively.

Members of the Cornell team were Calvin Cooper '50, William Woodward '51, Ernest Riegel '49, and Florence Meyer '50 alternate. These students were chosen following a two-month competition period directed by John Keller and Richard Andreasen, coaches for the team.

KERMIS CLUB SCORES AGAIN

Rich '51

Kermis stars in the grand finale of Kampus Kartwheels, 1949, presented to a record Farm and Home Week audience.

Griffin '49

HOME ECONOMICS VICTORIOUS

Hotel Students Routed in Classic Cherry Pie Contest

George Washington's birthday has been celebrated in many ways but the Home Ec. girls had a special cause to celebrate (though somewhat *en retard*) on March 4, 1949. The battle over just who can bake the best cherry pie ended in a crushing defeat for several boasting hotel students.

The Home Economics Club sponsored a cherry pie contest, in honor of Washington's birthday. The results, both good and bad, were served at a round and square dance held that evening.

The judges were Mr. Daniel Coyne, who gave a man's point of view and who is pictured on the left. On the right is Miss Mary Elizabeth Lush, a F.N. instructor who was national winner of a Cherry Pie Baking Contest in 1942. The third judge was Miss Katharine Harris, Head of the I.M. Dept.

In the other picture are the three victorious Home Economists. From left to right are: Nancy Hinner 51, honorable mention; Ellen Forbes '50 who won second prize, a pie server; and Ann Forde '51, who won first prize, a silver engraved tray.

On the Lighter Side

WHAT NEXT?

For years now we have been making things more and more streamlined. Our symbol of perfection has been the raindrop. Now General Electric labs say that raindrops falling freely through the air are almost never tear-shaped. In the course of their weather studies, they find that they assume a variety of shapes such as flapjacks, feet, hotdogs, peanuts, gourds, dumbells, and telephone receivers. On the basis of the tear-drop idea airplane designers have been making many long, sleet, taper-ending craft to glide through the air. Now it seems that those visionaries who saw flying saucers last Summer weren't crackpots after all, but the designers of the future . . . The dumbbell idea is marvelous. Now car designers can legitimately design a car of two connected globes; no possible means of telling off the driver and complete all-around visibility for both. Only the telephone company can sit back and watch the change. For they had the right idea all along.

F.K.

★

CORNELL BULLETINS WAX LYRICAL

Description of Duke cherries in Cornell Extension Bulletin: "The large, handsomely colored, tender-fleshed fruits are choicely good because of their refreshing sprightliness."

★

Slips in The Press

Generous Gesture

The bride presented her attendants with a gold bracelet and the best man following the wedding.

—*Wells Ferry Tribune*

Sounds Scintillating

GOAT! green with black fur, size 14, fine shape.

—*Georgetown Sentinel*

Tough Train!

Train hits baby; escapes scratchless.

—*Gilboa Gazette*

How's Business?

Widows made to order. Send us your specifications.

—*Exeter Tribune*

What Price Progress

Gene Autry is better after being kicked by a horse.

HELP WANTED

(*Continued from page 6*)

sity. These cooperating critic teachers serve with extra remuneration.

Those who feel stimulated to consider teaching as a career are urged to call on, or correspond with, Professor E. R. Hoskins of the Agricultural Education Division, Stone Hall, N.Y.S. College of Agriculture. He and other members of the staff would be very happy to discuss opportunities in the teaching profession with all that are interested.

Alumnotes

1932

Ellen Ann Dunham is the manager of the Consumer Service Department of General Foods.

1934

As an Extension Specialist, *Violet Higbee* works with the Rhode Island Extension Service, at Kingston, Rhode Island.

Robert Bell, Kingston, Rhode Island, has been appointed assistant professor of Agronomy.

1937

William Royce is working for the North Atlantic Fisheries Investigations, running the new research vessel Albatross.

1938

At Michigan State College in East Lansing, *Elizabeth Page* serves as an instructor in Child Development and Home Management. She is also director of the Spartan Nursery School, which is run by the college.

Carol Clark Miller who was formerly an assistant designer for Salisbury Housecoat Company of New York, has left the Textiles field for the more specialized job of homemaking for her husband in New York City.

Here's an addition to the list of proud parents — *Leslie* '38 and *Esther (Smith) Nichols* '40 have twin boys, Merle and Malcolm, born in February, 1949.

Barbara V. Bruen is a Foods and Nutrition Instructor at the New York State Agricultural and Technical Institute at Morrisville, N. Y.

Professor A. F. Gustafson

1920

Professor Emeritus A. F. Gustafson, 69, of the College of Agriculture Soil Technology Department, was killed in an accident early in March when the car he was driving struck another, head-on near Hancock, New York. His wife, who was riding with him, suffered a compound fracture of the right leg, and severe cuts and ruises around the forehead and face.

Rachel (Johnson) Tschirner and her husband are living in Caseyville, Illinois, where they have recently built a new home. He is employed as a chemical engineer with the Monsanto plant of the American Zinc Company.

1943

Constance Burgess is now Home Management Specialist at the University of Maine, in their Extension service.

On July 1st, *Robert Baker* will become a member of the Cornell Poultry Department. He is now doing poultry work at Penn State.

Barbara Palmer is the Home Economics teacher in Lyons, New York. When you're up in that end of Wayne County, why not stop in to see her?

1945

Mrs. *Louise G. Richards* is secretary to the Editor in the Department of Extension Teaching and Information here at Cornell.

Gertrude Pless is serving as staff dietitian at Halloran Veterans Hospital at Staten Island, New York.

As Home Service Director, *Eleanor Tehle* is employed by the A. Wayne Merriam Inc., of Albany, New York.

1946

Mary (Geiling) Settembrini and her husband, of Phoenixville, Pennsylvania, are the proud parents of triplets. Mary Katherine, Charles Lon, and Laurence Patrick were born in July. Poppa is specializing in Ophthalmology at Valley Forge General Hospital.

Mary Palmer Hankinson is a Junior Editor for the *Country Gentleman* Magazine. She was formerly Home Economics and 4-H Editor for the Extension Service at Rutgers University.

Deborah Personius is the director of Home Economics for Junket Brand Foods.

Charlotte M. Cooper enjoys work as a Home Service Representative for Central Hudson Gas and Electric Company of Poughkeepsie, New York.

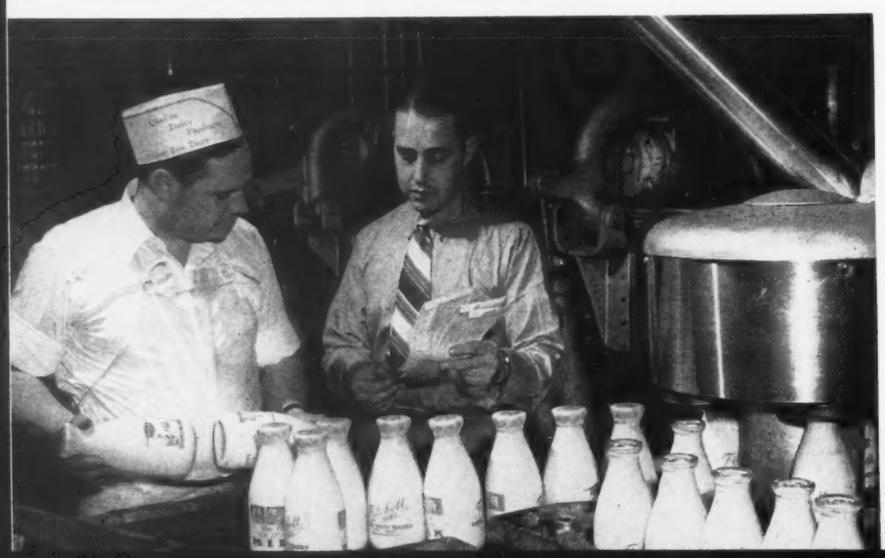
If you take that proposed trip to California, why not stop in to see *Alice Ruth Collings,* who is a Food Technologist for Western Regional Research Laboratory at Albany, California.

Pearl Woodruff Brown serves as Associate Home Demonstration Agent in Hawthorne, Massachusetts.

Joyce Manley Forney is living in Ithaca while her husband studies at the Industrial and Labor Relations School. She has hopes of returning to the recreational work she has previously done in Texas.

(*Continued on page* 20)

Edwin Fitchett '44 (right) checks route slips with his brother Alson '41. Active in dramatics as a student, Ed is now in charge of records and sales promotion for Fitchett Brothers Lakeview Dairy in Poughkeepsie, New York. Alson, who was on the lacrosse and the 150-pound football teams, is plant superintendent.



See **THE FARMALL C**

MORE CORN... FEWER NUBBINS

Here is the newest development in corn planters, a clutchless, two-row planter that checks, drills, or hill-drops . . . to the *fertility level of your field.*

That's why this new McCormick C-220 planter for the Farmall C tractor is called a "population planter." It's as new as tomorrow, so take a second look.

First—notice that Farmall Touch-Control raises and lowers the planter—at a flick of your finger. As the planter is lifted—the markers raise, and the wire doffs automatically.

Now for real significant news—ordinary planters will plant 7,840 or 11,760 or 15,680 kernels to the acre when dropping 2, 3, or 4 kernels to the hill. But with the C-220 planter, you can plant any kernel population you wish, to meet the exact fertility level of the soil. This helps you get maximum yields and uniform size ears.

Here is another feature: the planter is forward-mounted. You can watch it plant while you drive. The planter-fertilizer unit can be used to apply fertilizer while cultivating.

The seed plates rotate at a smooth, continuous rate . . . that means extreme accuracy at high tractor speeds.

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LISTEN TO JAMES MELTON ON "HARVEST OF STARS" EVERY SUNDAY AFTERNOON ON NBC.

Alumnotes

(*Continued from page* 18)

1947

Rose Fortune is acting as Head of the Department and as teacher of home economics at Medina, New York.

Ruth Thieberger is a Merchandise Reviewer for Sears, Roebuck and Company.

Jo Ann Taylor Gibson is a Junior Case Worker in the Hospital-Medical division of the Erie County Department of Social Welfare in Buffalo.

Carolyn Shaver is an information specialist in the Maryland Extension Service. She works with the Home Economics and 4-H divisions, and prepares publicity material and news releases.

1948

Mr. and Mrs. Raymond Rabeler, Bovina Center, N. Y. are the parents of a daughter, Sharon Dianne, born February 27, 1949. Mrs. Rabeler is the former *Shirley Buck*, H.E. '47. *Ray Rabeler* graduated from the College of Agriculture in '47.

Greta N. Adams of 3132 Broadway, 5, Everett, Wash., is engaged to William L. Wolfe, Washington State College '41.

Constance E. Avery of Apartment 5, 929 Goodrich Avenue, St. Paul, Minn., is direcotor of youth work at the First Methodist Church in St. Paul. She is engaged to Lewellyn S. Mix '46, now working for the PhD in dairy husbandry at the University of Minnesota.

James Fraser is now working for the GLF Cooperative in Fillmore, N. Y.

1949

Born to *Joyce Teck Meller*, a son, on Feb. 21, 1949. The son follows in his fathers footsteps, having a plentiful supply of red hair.

VACATION DREAMS . . .

(*Continued from page* 7)

Cornell has already decided what they want to wear. Seersucker suits are definitely a need. They are cool, comfortable, and very easy to take care of. When you're traveling rapidly from one country to another, it's necessary to have clothes that wash easily and require no ironing.

Marilyn Olsen Baurle, Ag '49, is currently called "Mom" by 15 boys. She and her husband, Walt Baurle, Ag '47, are house parents at the George Junior Republic in Dryden, N. Y.

Aside from the concerts and operas, the order of the day is strictly informal with the emphasis on light luggage.

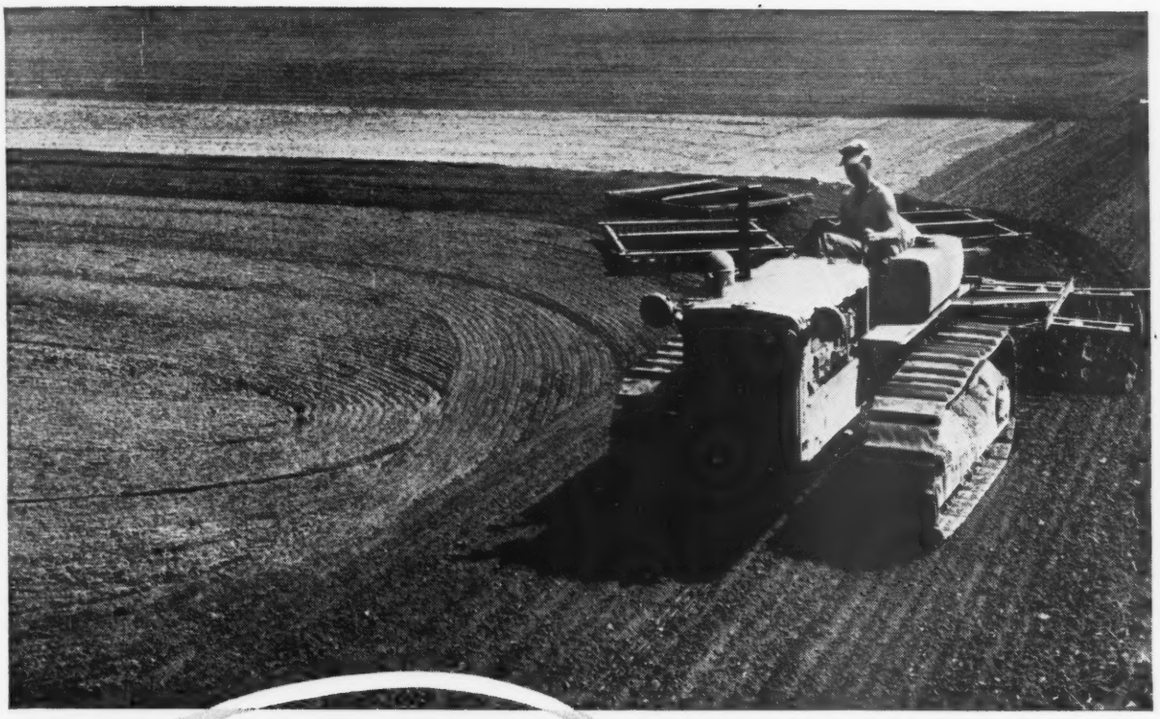
Again the ideas of the various groups may differ somewhat, but you can make all arrangements before leaving school in June.

Perhaps you are too late to take advantage of the student tours that are leaving for Europe this spring. However, there is always next summer to consider. An extra year may give enough time to help you to accumulate the money you will need. If you do want to travel, take advantage of the special student tours. You will have a summer of fun and education for a minimum of cost.

MARGARINE

(*Continued from page* 8)

Today the usual base for margarine is cottonseed, soybean or other vegetable oil. This is deodorized and then hydrogenated to produce a solid. One commercial margarine contains 80 per cent of this solid, 16 per cent skim milk moisture, 2.75 per cent salt and 1.25 per cent milk solids excluding fat. As a rule sodium benzoate is added as preservative, together with Vitamin A and artificial flavor. Some margarine so made is slightly yellow in color, but most margarine is white. Packages sold at retail contain vegetable coloring matter.



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Dirty engines can cause costly breakdowns this spring... put a tractor out of use just when you need it most. Don't risk this threat to bigger cash crops. Protect your *heavy-duty* diesel and gasoline tractor and truck engines *now* and regularly with ESSOLUBE HD Motor Oil!

ESSOLUBE HD provides this protection in two ways:

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2. Stays full-bodied at high temperatures, flows freely when motor is cold... for all-around engine protection in any weather.

See Your Esso Farm Distributor For These Other Important Esso Aids to Better Farming for Bigger Profits

ESSO GASOLINES—strong and smooth power flow for farm engines, high anti-knock under load.

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ESSOLUBE MOTOR OIL—dependable engine protection at a popular price.

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ESSO GEAR OIL—a high-quality oil that gives maximum protection to farm machinery gears.

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FARM PRODUCTS

ESSO STANDARD OIL COMPANY

They Came As Friends

(*Continued from page 5*)

it aroused in our hearts toward those liberators was more than overwhelming. That moment posed a new question—were the perfidious methods of the previous occupant to be replaced by more dangerous methods because they were officially friendly, this time by the neighbors from the East? The low instincts which appeared during the meeting with these representative types of the mighty Russian army made a strange and unfavourable impression upon our minds. To see drunkards with the guns in their hands was beyond any expectation we had.

The freedom obtained in this way naturally did not become a source of personal contentment to us. Everything indicated something worse was to befall our country—and indeed, those first impressions were altogether infallible.

The Cross and a Hoe

(*Continued from page 9*)

a rise in the standards of living. Their wives, with their training in nutrition and family life, will be able to improve health conditions. Together they will be able to work out educational and religious problems, all making for a better life for these people whom they serve.

Equipped with their theological training, technical and sociological training received at Cornell, and their conviction of the worth of their work, these young people will go into the lands of strange languages, climates, and customs to bring the Cross and the hoe.

Bet It's Tough!

35 year old hen for sale.

—Oshkosh News-Leader

Quite An Operator

He has 500 fertilized agents lined up in Illinois and nearby states, many of them handling fertilizers as well as seeds.

—Rockcastle Evening Star

G. L. F. BULLETIN BOARD

Henry Makarainen, poultryman of R.D. Ithaca, right, and **John Vandervort,** G.L.F. poultry specialist, left.

Eight Weeks Old And Time To Change To . . .

G.L.F. Growing Mash

RAISING pullets at low cost is particularly important this year because more chicks are being raised and poultry income prospects are not as bright as a year ago.

Feed makes up 50 to 60 per cent of the cost of growing birds. Although poultry feed prices are about 20 per cent below a year ago, other costs are still high and any further savings that can be made on feed will help get lower cost pullets.

One of the most important ways to cut feed costs is to change to G.L.F. Growing Mash at eight weeks of age. Lower cost growing mash can be fed at this time because growing chicks no longer need the concentrated nutrients they receive in G.L.F. Chick Starter. G.L.F. Growing Mash feed with full-size scratch grains furnishes all the nutrients growing pullets need from eight weeks until they start to lay, and is made to feed birds that do not have access to good pasture.

Here are three more ways to cut ctosts and grow big healthy pullets:

1. **Get chicks off to a good start with G.L.F. Chick Starter.** This year G.L.F. Chick Starter is higher in energy and lower in fibre which gets rapid early gains. G.L.F. Chick Starter is the result of the latest research findings at the colleges of agriculture and contains all the nutrients growing chicks need for the first six weeks. From six to eight weeks, add coarse scratch to the diet.

2. **Make full use of poultry pastures.** Good Ladino clover poultry pastures cut feed costs because feed consumption is reduced from 5 to 10 per cent. This saving can be increased so that 10 to 15 per cent of the feed is saved . . . or about 3 pounds per bird . . . by closing the feed hoppers part of the day and moderately restricting mash consumption. Further savings can be made with pullets on pasture with G.L.F. Green Pasture Growing Mash, which is usually less expensive than the regular growing mash.

3. **Stop feed waste with pellets.** Where growing birds tend to waste feed by billing out the mash in the hoppers or where wind blows mash from the range hoppers, further feed saving can be accomplished by using G.L.F. Growing Mash in pellet form.

Ask for G.L.F. Growing Mash or Green Pasture Growing Mash in either the regular or pelleted form at your G.L.F. Service Agency.

Henry Makarainen, the poultryman pictured above, has started 2,100 pullet chicks this year. Last year his egg production ran between 70 and 80 per cent, and when he sold the old birds, they averaged over 6½ pounds. Mr. Makarainen feeds G.L.F. poultry feeds throughout.

GLF

COOPERATIVE G.L.F. EXCHANGE, INC.—*The cooperative owned and controlled by the farmers it serves in New York, New Jersey, and northern Pennsylvania—*

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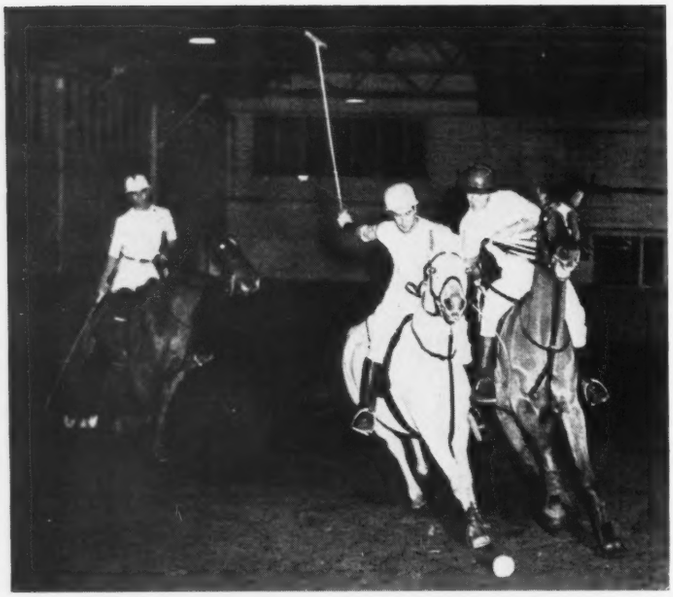

It's a Man's Game

By Larry Bayern '49

FOR many years polo has been a popular spectator sport at Cornell because of its action and thrills. Although the origin of the game is vague, it is reasonable to assume that as long as men have ridden horses, polo has existed in one form or another. References to the game can be found as far back as 600 B.C. in Persian tales. British troops while in India learned the game and brought it to the Western World, where it quickly attracted attention and is still gaining in popularity.

Here at Cornell, the Army R.O.T.C. sponsored the varsity polo teams for years. These teams were among the best, as evidenced by several Intercollegiate Championships.

Early in 1948, when the Army discontinued the use of horses, the polo team turned to the Athletic Association which was then "in the red" and could spare no funds for polo. This brought about the organization of the Cornell Polo Club, whose main function is the support of the team. The Club is composed of the squad, the coaches, and a manager.

The Ag College is well represented in the club, its number being equaled only by the Veterinary College students, several of whom are Ag alumni. Among Aggies on the team are: Bill Bair Ag '51; Captain Chick Gandal, Ag '48, Vet '51; Ed Grano, Ag '49. Vet '52; Frank Laimbeer, Ag '52; Mike Mulligan, Ag '50; and Larry Bayern, Ag '49.

Somewhat Less Gory

Although today's games are less gory than the ancient ones, polo still retains a rough and tumble tradition. The number of men on each team has been cut down from the ancient maximum of one hundred to only three players, but in spite of the advance of social niceties, each man is still equipped with a four foot mallet. However, rules of the game keep the players from using their mallets to excess on the other players and their ponies, and it is considered to be a serious breach of etiquette to ride across the path of a rider who is handling the ball.

At the beginning of each match, and after each point is scored, the teams line up in the middle of the field facing the referee who stands near the border of the field. The referee bowls the ball between the teams and the game is on. The match continues through four 7½ minute chukkars or periods, with time out at the end of each chukkar so that each player may change his mount.

Arduous Practice

The players must have endurance because of the physical strain of the sport. Polo takes constant arduous practice as does any competitive sport. The speed with which a match is played, coupled with the quick stops and turns of the pony,

(*Continued on page 26*)

A Man's Game

(*Continued from page* 24)

are hardly reminiscent of a Sunday canter in the park.

The game requires from the player not only expert horsemanship, but in addition, timing, coordination, judgment, courage and teamwork. In spite of this somewhat extensive list of qualifications however, it seems quite safe to assume that as long as man has horses, and a craving for speed and excitement, polo will continue to hold a prominent position in the world of sports.

Push Button Farming

(*Continued from page* 13)

entirely impracticable from an economic point of view. Space is limited and only a few of these potential uses of cheap atomic electricity can be hinted at: artificial heating of the soil, ultra-violet radiation to promote growth and color in fruit; and on a much larger scale, the pumping of irrigation water into areas that up to now have been inaccessible, either because of too great a distance from the source of water or because of intervening mountain ranges.

Those early apostles of "Atomic Farming" might have been somewhat unscientific and too direct in their enthusiastic approach; yet there can be little doubt that eventually atomic energy will bring about a vast transformation of our farming practices. The power of the atom, if harnessed wisely, might yet lead to undreamed-of wealth and further emancipation from the harsh toil of providing the basic material needs of human existence.

A California timberman, on a trip, wandered unknowingly into the maple syrup district of Vermont. Taking a stroll in the woods one day, he noted a lot of buckets hung on the trees.

"Gosh a'mighty," he exclaimed in astonishment, "they sure have an awful sanitary bunch of dogs around here!"

—American Eagle

Co-eds in Coveralls

(*Continued from page* 10)

2% phenol to kill those pesky bacteria.

Last but not least in these special courses is Biology 9. After scouting around at considerable length for a student who had received above 90 in every quiz in it, I found it to be a new course offered for the first time this spring. Biology 9 is a survey course for students particularly interested in nursery school teaching. Under the major headings of general biology, eugenics, and social problems, the course covers such topics as reproduction, heredity, effects of war, distribution of intelligence (a revealing study) race problems, etc.

So, you see, Barb, the courses don't include men but rather sound practical information one can apply to them, for them or on them.

Slips in the Press

If You Say So!

Auctioneering is my special line of business. Prices are reasonable. If I am out of town make dates with my wife.

—Shelleyville Press

So Rumor Has It

Mr. Thomas has served on the Un-American Committee for a number of years, and those who have worked with him know that his views on the subject are worth nothing.

—Tri-States Press

Frankness Hurts

We had Raymond Walter reported as absent last week. He was present, and we're sorry.

—Nixon County Times

Successful Demonstration

Reporting to police the loss of $30, she said the money was concealed in her stocking, and the loss was discovered soon after the departure of a vacuum-cleaner salesman who had been demonstrating his line.

—Gary Telegram-Herald

Must Be A Dead Town!

Mail collections from the village bores will be made Monday afternoon at 3 o'clock.

—Hodgston Herald American

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Of Many Things

The Facts of Life at Cornell

Survey Unlocks Mysteries of Student Thinking
Reveals Strong Trend of Men to Women

HOW often do you date? Does dating interfere with your studies? How often do you go to church, and how much do you spend for food? These and many other questions were answered by 884 Cornell students last fall in a survey conducted by members of the Statistics course in the Department of Agricultural Economics.

Dates

Perhaps the most interesting set of statistics concerned the dating habits of single Cornell men and women. Fighting against a 9:2 ratio of men to women, the Cornell male stacked up quite well.

No. dates per month	Men	Women
0-3	40%	10%
4-6	33%	23%
7-9	12%	21%
10-12	8%	23%
13-15	3%	10%
16 plus	2%	10%

The survey showed that the number of dates had little effect upon the cumulative average of either men or women, but that those with 7-9 dates a month tended to have the higher average.

No. dates per month	Men	Women
0-3	77.3	79.5
4-6	78.2	79.1
7-9	78.9	80.0
10-12	77.8	79.1
13 plus	77.5	78.3

Home vs. Career

Next the survey delved into the controversial subject of the home vs. career for the women. First the women were asked if they would be content to be a homemaker and not work after marriage; 61% replied in the affirmative and 25% said no. Then the men were asked if they would object to their wife's pursuing a career after marriage; 42% said yes, and 39% no.

The old saying that two can live cheaper than one is borne out by this survey, at least as far as rent is concerned. The average single person spends $54 a month for food and $29 for rent, while the average married couple spends $60.30 a month for food and $46.70 for rent. These figures were not entirely significant, because there were 478 men and only 205 women in the survey. But it was accurately determined that married men spent $61.40 for food, $48.20 for rent, that single men spent $55.70 and $24.40 for food and rent, and that single women spent $50.20 and $39.70 per month for food and rent.

Marital status, however, seemed to make no difference in church attendance. The average male, whether single or married, attended church about one-third of the time, and the women went about half the time. Queried on church attendance during the first 11 weeks of school in the fall, 33% replied that they had not been to church at all; 10% went to church only once, but 14% of the group went to church *every* Sunday.

Campus Questions

On other questions of campus interest, the students were interrogated about fraternities, radio programs, newspapers and cigarettes. Approval of the fraternity system was given by 61%, while 28% disapproved and 11% were undecided. Studying with the radio on was practiced by only 26% of the group. Give-away programs were thought to be a detriment to radio quality by 55% of the students, although 31% did not think so. When asked what they read first in the newspaper, 62% named the front page, 15% the comics, and 14% the sports. The survey also showed that 56% of the students do not smoke, but that those who do smoke consume an average of 16 cigarettes a day. Then 73% approved of the free substitution rule in college football, and 18% evidently didn't know what the rule was.

The US and the UN

Going from matters of collegiate interest to national and international problems, the students again expressed their opinions. On the national scene 69% wanted to see the extension of social security, 13% said no, and 18% were undecided. Extension of rent control received the approval of 74%, while 16% said no. On the question of aid to the Chinese Nationalist government 41% thought aid should be increased, 25% said that aid should be merely maintained, and 34% said that aid should be decreased. Then 69% said yes and 25% no to the question of abolishing the veto in the UN; 33% favored accepting Spain into the UN and 64% opposed it.

The survey represented a good cross-section of the classes, but the colleges were represented in varying numbers. Of the 884 students interviewed 34% were in Agriculture, 13% in Home Ec, 19% in Arts, and 14% in Engineering. But the student's college showed no correlation to any of his opinions.

—Fred Trump

Up to Us

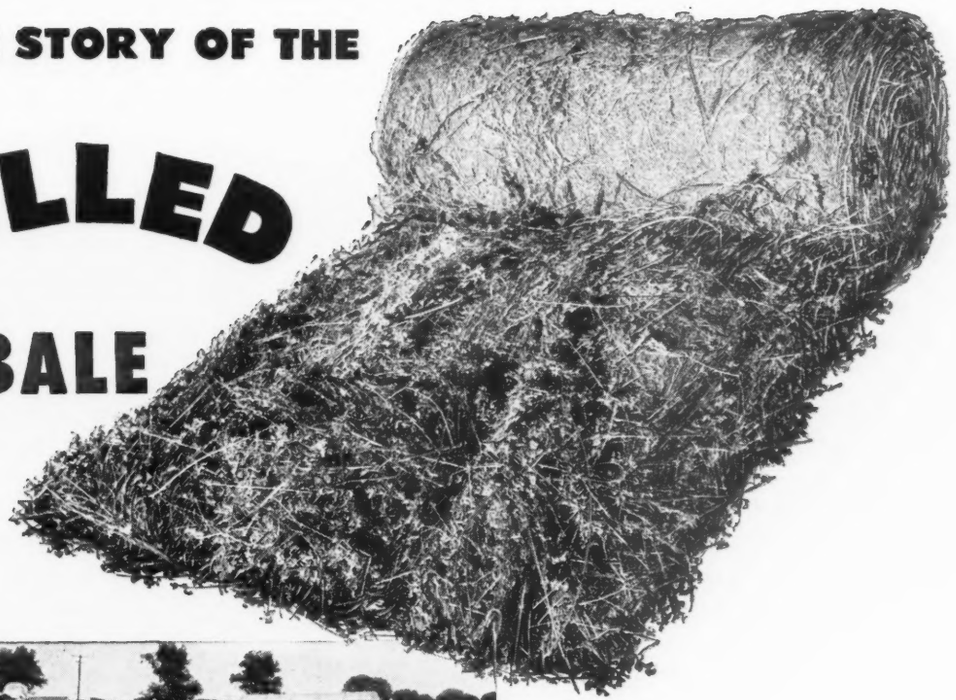
(*Continued from page* 3)

plates, butchered copy, and mutilated weekends, the satisfactions of the job remain uppermost in mind.

The next issue of the COUNTRYMAN will appear under the aegis of a new administration. In this, I wish to express the sense of genuine gratitude I feel toward those whose co-operation and often unsung efforts have contributed so essentially to the success we have been fortunate enough to enjoy this year.

N.B.

INSIDE STORY OF THE ROLLED BALE



You simply unroll it and there it is . . . a thick, soft, leafy carpet of hay. The leaves are still on the stems. The natural protein and color are still there. Livestock show a preference immediately.

Roto-Baling is the new art of packaging hay or straw. The farmer pictured at left is showing how it is properly done. Wide *double* windrows cure fast and make the best rolled bales. (And you travel only ½ as far per bale.)

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Just look at it. Notice how the higher, longer bars are curved and braced for extra bite and extra pull. No wonder they OUTpull all other tractor tires.

Underneath those rugged bars is a low-pressure tire body which runs on only 12 pounds pressure. This allows the entire tread bar surface to make full ground contact and deliver every ounce of extra traction that's built into it.

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